



Disney Princess Baking

Bake Like A Disney Princess With
This Magical New Recipe Book!

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Ariel Clamshell Macarons



Ingredients (makes 12-15 macarons)

- 42g egg whites
- 42g caster sugar
- 56g superfine almond meal
- 38g icing sugar (with cornflour already added)
- Gel food colouring (if using)

Steps

Step 1

Prepare baking trays with template and baking paper over it.

Sift together almond and icing sugar. Set aside.

Divide the powder mixture into two as I was making two colours of batter.

Step 2

Whisk caster sugar and egg whites together over a pot of simmering water until all the sugar has dissolved and temperature is 45-50°C. Remove from heat.

Step 3

Beat the egg whites at medium speed using an electric mixer until stiff peaks form. Divide the meringue into two.

Use some meringue to stick the baking paper down to tray.

Note that the meringue should still be smooth but peaks are upright.

Step 4

Add gel colouring to the meringue and gently fold in to mix the colour in.

Step 5

Scatter the powder mixture over the meringue and fold in.

You may choose to scatter a few times or all at once.

Step 6

Keep folding until batter is smooth and is able to flow off the spatula in an almost continuous manner. Please refer to this video for the

correct consistency.

Step 7

Transfer into piping bag fitted with piping tip of desired size. Pipe away!

Step 8

suggest that you don't need to rest macaron shells baked using Swiss method. Simply bang the tray on the table after piping and bake in preheated oven at 130°C.

Still went ahead and dried in aircon room until dry to touch before baking in preheated oven.

Preheat to 150°C but turned the temperature down to 130°C once the tray is in. Set oven rack to lowest rack.

Bake for about 20 min or until feet no longer appears wet.

Cool completely before removing baking sheet away from shell.

Ariel Little Mermaid Cake



Ingredients

The cake

- 1 and 1/2 quantities of fluffy sponge cake or chocolate cake recipe baked in three round 20cm (7.87 inches) tins
- Two quantities of buttercream coloured with blue gel colouring

The shell

- 200g (7.05 ounces) blucy green fondant
- 1 tsp tylose powder
- 100g (3.53 ounces) purple fondant
- 100g (3.53 ounces) pale blue fondant
- white luster dust
- One Ariel doll

Side decorations

- 40g (1.41 ounces) Pink fondant for the coral
- 20g (0.71 ounces) x 2 shades of green fondant for the seaweed
- 40g (1.41 ounces) white fondant for some coral, bubbles and

shells

- silver luster dust for shells (optional)
- 40g (1.41 ounces) yellow and orange fondant for coral

Sebastian the crab

- 50g (1.76 ounces) red fondant
- 10g (0.35 ounces) white fondant
- black food grade marker
- 1 stick of spaghetti

The pillow

- 100g (3.53 ounces) Pink fondant
- green fondant left over from seaweed.

The tail

- 100g (3.53 ounces) Deep aqua fondant
- 1/2 tsp tylose powder
- white luster dust
- green gel food colouring

Steps

Step 1

Make the fondant details ahead of time, you can make them a month before and leave them to dry out (do not put them in a sealed container or they will stay soft).

Step 2

Stack the three cakes with your choice of filling between the layers (jam, buttercream, lemon curd...). Cover the whole cake in buttercream and smooth the sides and then the top. Arrange some coral and seaweed around the edge. And add Sebastian the crab to one side.

Step 3

Place the shell on the top, placing it slightly forward.

Step 4

Make the pillow following the directions in the video. Cut a rectangular shaped hole out of the centre of the cake being careful not to make it

too big, you want it to hold the doll securely.

Step 5

Add the cushion then wrap Princess Ariels legs in plastic wrap and place her into the centre of the cake.

Make sure you can still see her hips and the top of her legs.

Step 6

Make the tail and add it around Ariel then using a little water add the tail fins and support them.

Brush the tail with diluted green gel colour. Then once that is dry brush on some luster dust to make it shimmery. Let this dry overnight.

Leaving the supports in place as long as possible. Keep the cake at room temperature so that the fondant tail has a chance to dry out.

Step 7

Just before you are ready to serve the cake remove the supports.

Step 8

Add the top half of the shell sitting it on top of the base one.

Then add two cake support rods behind it to hold it in place. You can hide those with more seaweed if you like.

Disney Princess Cupcakes



Ingredients

For the chocolate cupcakes

- 225 g plain flour
- 50 g cocoa powder
- 300 g caster sugar
- 2 tsp baking powder
- ½ tsp salt
- 80 g unsalted butter
- 240 ml whole milk
- 2 large eggs
- 1 tsp vanilla extract

For the swiss meringue buttercream frosting

- 200 g egg whites, (about 6 large eggs)
- 200 g granulated sugar
- 500 g unsalted butter, at room temperature
- 1 tsp vanilla extract

- gel food colouring, various colours

Instructions

For the chocolate cupcakes

Step 1

Preheat the oven to 180°C / 160°C Fan / Gas 4 / 350°F

Step 2

Put the flour, cocoa powder, sugar, baking powder, salt and butter into a mixing bowl. Beat on a low speed using a handheld electric or stand mixer until combined.



Step 3

In a separate jug, whisk the milk, eggs and vanilla extract. Gradually pour the milk mixture into the flour mixture, beating well.

Step 4

Fill the cupcake cases about half full and bake in the centre of the oven

for 20 mins or until the cupcake feels springy to the touch. Leave to cool completely while you make the frosting.



For the swiss meringue buttercream

Step 1

Put the egg whites and sugar into a metal or heatproof mixing bowl and whisk to combine.



Step 2

Fill a large saucepan with a couple of inches of water and put the saucepan on the stove over a low heat. Put the mixing bowl on top of the saucepan (double boiler method) but don't let the mixing bowl touch the water.

Step 3

Use a handheld whisk and stir continuously for about 4 minutes or until the sugar has dissolved. You can test it by rubbing the mixture with your fingers. When it feels smooth the sugar has dissolved.

Step 4

When the sugar has dissolved, transfer the mixing bowl to a stand mixer (or use a handheld electric whisk) and beat on high for 5 minutes. The egg whites will turn into a bright white thick and glossy meringue that forms stiff peaks.

Step 5

Add the butter a tablespoon at a time, once all the butter has been added your mixture will have changed from glossy white and will

probably look like it's split. Keep beating until the butter and egg whites come together.

Step 6

Add a teaspoon of vanilla extract and beat for another 2 minutes.

Split the swiss meringue buttercream into four bowls, add a drop of different food colouring gel to each bowl and mix well.



For the decoration

Step 1

Transfer the frosting to a piping bag fitted with a Wilton 2D piping nozzle.

Step 2

Pipe the swiss meringue buttercream on top of the cupcakes.

To get frilly frosting, slowly pipe a swirl on to the cupcake and swirl upwards and inwards.

Step 3

Push a Disney figure into the top of each cupcake!



Notes

You can use either a free standing mixer or a handheld electric whisk. Beating time will be a couple of minutes longer if using the latter.

The chocolate cupcake recipe is for 16 cupcakes. If you want very tall swiss meringue buttercream for a number of cupcakes, you will need

to double the ingredients quantity for the frosting.

The frosting quantities given will ice 6 cupcakes with very tall icing. It's brilliant for decorative purposes but not practical to eat that much frosting - so bear that in mind!

When you add the butter to the egg whites the mixture will split. Don't panic, give it a few minutes and the butter and egg whites will come together.

Make one bowl of frosting and coloured it pale blue to match Alice in Wonderland's dress. use half of the frosting for Alice and then added more blue gel to make it darker for Cinderella. Depending on your Disney figures you can stretch the frosting further by making a light colour and darker colour from one gel.

Nutrition information: yield: 16 serving size: 1 grams

Amount per serving: calories: 464

- Total fat: 31g;
- Saturated fat: 19g;
- Unsaturated fat: 0g;

- Cholesterol: 102mg
- Sodium: 107mg
- Carbohydrates: 45g
- Fiber: 1g
- Sugar: 32g
- Protein: 5g

Princess Jasmine Cake



Ingredients

- 3 apples, shredded
- 3 tablespoon lemon juice
- 4 ½ cups all purpose flour
- 2 ¼ teaspoons cinnamon
- ¾ teaspoons ground nutmeg
- 4 ½ teaspoons baking powder
- 1 ½ teaspoons baking soda
- 1 ½ teaspoons salt
- 2 ¼ cups unsalted butter, room temperature
- 3 cups packed brown sugar
- 6 large eggs
- 3 teaspoons vanilla extract
- ¾ cups buttermilk

Decorations

- Buttercream frosting
- Blue fondant

- Light blue fondant
- Gold food coloring

Equipment

- Princess cake pan (Ro Baking Line by Wilton)
- 11 ½ inch tall doll

Instructions

Step 1

Preheat the oven to 350F and grease the princess cake pans.

Step 2

Toss the shredded apples with lemon juice to keep them from browning.

Step 3

Whisk the flour, cinnamon, nutmeg, baking powder, baking soda and salt together in a medium bowl and set aside.

Step 4

Melt the butter in the microwave and whisk in the sugar, eggs, vanilla and buttermilk.

Step 5

Mix the wet ingredients with the dry and fold in the shredded apples.

Step 6

Fill each pan two-thirds full of batter (about 3 ½ cups each pan) and bake for 30-35 minutes or until a toothpick inserted in the center comes out clean.

Step 7

Cool for 10 minutes in pan and then remove to a rack to cool to room temperature.

Step 8

Level off the top of each cake with a cake leveler or a large serrated knife.

Time to decorate!

Step 1

Stack the cakes in ascending order, leveled side down, with a thin layer of frosting in between the cake layers.

Step 2

Crumb coat the cake and refrigerate for 30 minutes to set.

Step 3

On a flat surface sprinkled with powdered sugar, roll out the dark blue fondant to a 16-inch round, 1/4 inch thick.

Step 4

Drape the fondant over the cake and form ruffles on the bottom of the dress.

Step 5

Using the light blue fondant, roll out another 14-inch disk and place it on top of the first layer. Make a slit in the middle and form ruffles.

Step 6

Take a strip of the blue fondant and cover half of the doll's torso.

Step 7

Cut a thin strip of the light blue fondant and wrap it around the dolls shoulders. Add some ruffle details on it using a sharp fondant tool or a toothpick.

Step 8

Make small diamond shapes with light blue fondant and outline with some gold food coloring. Use a little bit of water to attach it to the doll's top.

Step 9

Stick the doll in the middle of the cake and wrap around a thick strip of fondant to cover the seams.

Disney Princess Donut Tower



Serves 5

Ingredients

Royal icing:

- 2 Cups powdered sugar
- 1 1/2 Tbsps meringue powder
- 1/4 Tsp vanilla extract
- 1/2 Cup warm water
- Red, white purple, pink, yellow, and gray gel food coloring

Donuts:

- 1 Cup all-purpose flour
- 1/3 Cup granulated sugar
- 1 Tsp baking powder
- 1/2 Tsp salt
- 1 egg
- 1/3 Cup whole milk
- 2 Tbsps unsalted butter (melted)

- 1 Tsp vanilla extract

Icing for donuts:

- 2 Cups powdered sugar
- 1/4 Tsp vanilla extract
- 1/4 Cup heavy cream
- Yellow, light blue, purple, teal, and royal blue gel food coloring

Materials:

- Sugar rose
- Piping bags
- Piping tips (#18, #2)
- Kitchen scissors
- Toothpicks
- Nonstick donut pan (like this)

Helpful Tip: All cutting and oven use should be done by an adult.

Directions

Step 1

Start by making the details for each princess accessory by creating royal icing. For Belle's rose, use a premade sugar rose.

Step 2

Add powdered sugar, meringue powder, vanilla extract, and water into the bowl of a stand mixer with the whisk attachment.

Start mixing on low until incorporated and then beat on medium-high until stiff peaks form (around 5 minutes).

Step 3

Separate the royal icing into smaller bowls and dye each different colors (red, white, purple, pink, yellow, and gray).

Step 4

Fill each colored icing into piping bags fitted with tips. Snip a small corner off.

Next, pipe the Princess details onto a sheet of parchment paper on a baking sheet.

You can also use toothpicks to draw on the smaller details of each

accessory. For Rapunzel, have yellow icing and for Ariel teal icing available for after you frost the donuts.

The icing should be made thicker by adding more sugar into the mixture until stiff.



Step 5

Now it's time to make the donuts! Preheat the oven to 350° F.

Step 6

Spray the donut pans with nonstick cooking spray or coat with melted butter. Then, set aside.

Step 7

In a large bowl, whisk together the flour, sugar, baking powder, and salt. Then, in a smaller bowl, whisk together the egg, milk, melted butter, and vanilla extract.

Step 8

Add the wet ingredients to the dry ingredients and stir together until no flour clumps remain and all ingredients are combined.

Try not to over mix the batter!

Step 9

Pipe the batter into the donut cavities using a piping bag, filling 3/4 of the way. Bake in the oven for 10-12 minutes.

Step 10

Remove from the oven and allow them to cool in the pan before

inverting them onto a wire rack. **Tip:** To help remove donuts from the pan, use a toothpick to loosen the sides.

Step 11

In a medium bowl, whisk together the powdered sugar, vanilla extract, and heavy cream. If the icing is too thick add additional cream, about 1 teaspoon at a time, until the desired consistency has been reached.

Step 12

Divide the icing into 5 smaller bowls and dye them accordingly to the Princess color schemes.

Step 13

Dip the donuts into the icing on one side, lift, and let excess icing drip off. Place into refrigerator to set for about 10 minutes.

Step 14

For Rapunzel's hair, add the yellow icing from earlier into a piping bag (fitted with a #18 tip if you have it).



Step 15

For Ariel, pipe scales using the same method above but with dark teal icing (and a #2 tip if available).

Set both aside and let them dry for about 1 hour.



Step 16

Carefully remove the Disney Princess royal icing pieces you made earlier from the parchment paper and attach to the sides of the donuts using a small amount of white icing.

Add some sanding sugar to the Cinderella donut for some extra sparkle!



Step 17

Carefully stack each donut on top of one another to form a donut tower. Enjoy!

Tiana's New Orleans Beignets



Ingredients

- 3½ Cups All-Purpose Flour
- 1½ Teaspoon Active Dry Yeast
- 1¼ Cups Ultra-Pasteurized Milk, Warmed to 110°F
- ⅓ Cup Granulated Sugar
- ½ Teaspoon Kosher Salt
- 1 Large Egg
- 2 Tablespoons Unsalted Butter, melted
- Cotton Seed or Vegetable oil for frying
- Honey for drizzling
- Powdered Sugar for dusting

Instructions

Step 1

Add warm Milk to your mixing bowl with the paddle attached. Sprinkle in 1½ Teaspoon of Active Dry Yeast, stir and let it sit for a few minutes. When it starts to bubble add ⅓ Cup Granulated Sugar, 1¼ Cups All Purpose Flour mix on medium with the paddle attachment

until it looks like a smooth batter. Add 1 Large Egg, 2 Tablespoons melted Unsalted Butter, $\frac{1}{2}$ Teaspoon Kosher Salt and 2 Cups of All-Purpose Flour. Mix on low until the dough starts to come together, switch to the dough hook and mix on #2 Speed for about 5 Minutes, then turn up to #4 Speed for about 2 Minutes. The dough should be soft and elastic.



Step 2

Lightly oil a large bowl, form the dough into a ball and place it into the bowl – cover with plastic and let it rise for about 2 hours in a warm location – an oven with the light on works well



Step 3

*INSTANT POT: If you have an Instant Pot, lightly oil the liner, place the dough in the pot and seal the lid. Press the Yogurt button, choose the LESS setting and set for 60 Minutes.



Step 4

Dust your counter generously with flour, punch down the dough, dust the top of the dough lightly. Choose your preferred method below.

Step 5

Hollow and Crispy: Pre-heat 2 inches of frying oil to 360°F (use a deep fry thermometer to monitor the temperature).

Roll out dough to about ¼ inch thick. Cut into 2-3 inch squares and fry immediately in batches, flip the beignets several times so they brown evenly – don't over crowd the pot and wait until the temp returns to 360°F before frying the next batch.

Drain the beignets on a rack for a minute.



Fluffy and Pillowy: Roll out to $\frac{1}{3}$ - $\frac{1}{2}$ inch thick. Cut into 2-3 inch squares. Cover with plastic wrap and let it rise for 25 minutes. Heat 2 inches of frying Oil to 350°F (use a deep fry thermometer to monitor

the temperature). Fry in batches, flip the beignets several times so they brown evenly – don't over crowd the pot and wait until the temp returns to 350°F before frying the next batch. Drain the beignets on a rack for a minute.



Step 8

Drizzle the warm beignets with honey and dust a generous amount of powdered sugar – VERY generous! There should be a small mountain peak of powdered sugar on each beignet! Enjoy warm with a café au lait!



Snow White's Gooseberry Pie



Ingredients

- 2 cups / 9oz / 255g - all purpose flour
- 1/2 tsp - salt
- 3/4 cup / 170g/ 6oz- unsalted butter cold, cut into small cubes
- 1/4 - 1/2 cup - ice cold water as needed
- | FILLING |
- 2 tbsp - unsalted butter
- 5 cups / 32oz / 900g - gooscherries I used Cape Gooscherries, rinsed
- 1/2 cup - granulated sugar or to taste
- zest of 1/2 lemon
- 1 - egg large, for egg wash

Instructions

Step 1

Preheat the oven to 375F.

Step 2

Combine the flour, salt, and cold butter in a bowl and start to flatten and work the butter into the flour until the butter gets to the size of hazelnuts.

Add just enough water to hold the dough together when squeezed in your hand.

Split the dough in half and wrap with plastic wrap. Refrigerate for at least 30 minutes.

Step 3

In a saucepan, add the butter and heat until melted over medium heat. Add the gooseberries, sugar, and lemon zest.

Cook for 10-15 minutes until some of the berries burst and the liquids thicken.

If the berries are having a hard time bursting just smash a few with the back of a spoon. Let cool.

If the liquid from the berries seem too thin, thicken it with a tsp of flour

Step 4

Meanwhile, roll one portion of the pie dough into a circle (about 1/8" thick).

Place the dough into a lightly greased 9" pie pan.

Gently press the edges into the pan.

Prick a few holes with a fork to prevent the dough from bubbling in the oven.

Step 5

Cover the dough with a sheet of parchment filled with baking beans. Bake for 15 minutes until lightly golden brown.

Remove the baking beans and let cool.

Meanwhile, roll the second portion of pie dough into a circle and refrigerate until needed.

Step 6

Pour the cooked gooscherries into the prepared pie crust.

Cover with the second pie round and press the edges in to seal the crust.

You can either use a fork or your fingers to design the edges.

Step 7

Cut 6 slits on the top of ventilation.

You can use the dough scraps to write "Grumpy" on the top of pie like Snow White does in the movie.

This is quite difficult but worth a try!

Step 8

Brush with egg wash and bake for 25-30 minutes until it is golden brown.